



- **MONICA LARNER**
- 7th Oct 2021 | [The Wine Advocate](#) | [October 2021 Week 1](#)

I can't imagine a report to write more fun than this. In this collection of 90 wines from across Tuscany, I focus on many of the heavy-hitters, or the icon wines, that have brought *vino italiano* to the world stage. These are the benchmark bottles that have given rise to the spectacular growth we have seen among worldwide collectors and the various indices, like Liv-ex or the London International Vintners Exchange, with regards to Italian fine wines.

In an article published on September 3, 2021, the group registered "the definitive high jump of Italian fine wines" in their Live-ex Classification 2021. Italy accounted for 83 wines on the index, representing a 112% increase over 2019, or the last time the list was published.

"Italian wines rank among the top wines of the world as fine wine buyers cast their nets wider and deeper in search of greater value," said Liv-ex in their press release.

Arguably, no wine nation has performed better than Italy during these trying pandemic times. Although we can't know how long this upward performance trend will last, it has certainly been an exciting ride so far.

As readers know, I have worked hard these past years to highlight many of these icon wines in special spotlights and one-off articles timed to the wines' commercial releases.

Last year, I published a series called The Tuscan Twenty (actually, it started off as The Tuscan Ten, but then it started to grow). By the end of 2020, my series had gone beyond The Tuscan Twenty, and I contemplated changing its name once again, to The Tuscan Thirty.

To make things easier, I scratched that idea this year and instead opted to publish this article simply called "Tuscany: Icons."

In addition to the wines presented in this article, some of my icon reviews have already been published. You can find my reviews of the following wines in their respective spotlight articles: Tenuta San Guido 2018 Bolgheri Sassicaia; both the Masseto 2018 Masseto and the Ornellaia 2018 Bolgheri Superiore Ornellaia; the Marchesi Antinori 2018 Tignanello and the Guado al Tasso 2018 Bolgheri Superiore Guado al Tasso; the Marchesi Antinori 2018 Solaia; and the Bibi Graetz 2019 Colore and his 2019 Testamatta. I also published a barrel sample review of the Petrolo 2018 Galatrona, but I will offer a definitive review of that wine in my annual coverage of Tuscany's tiny Valdarno di Sopra appellation.

I wanted to bring more of the vintners' voices into my coverage of these Tuscan icon wines, so I mailed out a brief questionnaire to all of the producers represented in this article and have translated their answers here below. I hope you enjoy this format and find it useful.



**The Duemani 2018 Syrah Suisassi – by Luca D’Attoma and Elena Celli**

**1. What was the first year of production for this wine?**

2004

**2. Which vintages have been released (or vintages in which the wine was not made)?**

Vintages released: all vintages except 2014

**3. What was the name of the winemaker at the beginning and the name of the current winemaker if changed?**

Luca has always been the enologist (and also the owner, with me [Elena])

**4. How many bottles are produced per year?**

Bottle production per year: 4,000 to 5,000

**5. Is the wine a single vineyard or a blend?**

It is from a single vineyard, where, in 2000, we planted the rootstock and then grafted Syrah from a massal selection from biodynamic vineyards of the Côte du Rhône.

**6. Could you tell me about the spirit/identity of this wine? What is its significance to you?**

This wine was created in order for us to each have a wine: Cabernet Franc (Duemani) for Luca D'Attoma and Syrah (Suisassi) for Elena Celli, because they are the grape varieties with which we identified, respectively. Cabernet Franc because it is a variety that Luca is passionate about and with which he had already had success in Bolgheri and wanted to try it in a different terroir. Syrah because this is an area with limestone, stones, very rich in light and quite warm where this grape finds its ideal habitat, and we sought to make a fragrant, deep wine with soft and very silky tannins, a wine with which I can identify.

**7. Could you tell me about the evolution (in the vineyard or in terms of enology) that the wine has undergone over the course of its lifetime?**

From the beginning, we vinified it in open barrique, and from the 2015 vintage, when the vines were older and the grapes of higher quality, we began to ferment partially with stems and whole clusters, for about 20% to 30% of the total. The vineyard is trained as an *alberello*, not a classic low *alberello*, but an *alberello* with two short shoots that bear fruit, as if it were a double guyot standing vertically instead of horizontally. In all these years, the evolution of the wine has been substantial because there has been a renewal of the vineyard itself. Also, this year we have seen the great strength of nature aided by biodynamics for the vines to defend themselves from the heat. In all these years, we have always seen plants that produce with consistency. Also, starting with the 2015 vintage, we started the fermentation and maceration for at least six months for the Syrah used in Suisassi, and about 10% to 15% of the total goes into terracotta *orci* [or jars] made in Tuscany.

**8. Could you mention two or three bottles or producers (Italian, French or others) that were a direct inspiration for you when you started this project?**

I would say that the inspiration comes from the most important producers of the Hermitage: Chave, Chapoutier and Jaboulet. It was clear that these wines would be different from ours but all within the guidelines for Syrah. Our visit to the Syrah vineyards in Australia was also a great inspiration, but our idea of Syrah remains closer to the French.

## 2020 Duemani • Cabernet Franc CiFRA

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**Rating: 92**

Drink Date: 2021 - 2028

Reviewed by: [Monica Larner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

Tasted before its release, the Duemani 2020 Cabernet Franc CiFRA was bottled in June and should hit the market shortly. This was a warm vintage, and I taste the ripeness of the fruit in the wine's thick layers of black cherry and blackberry. The wine offers ample fruit weight and discernible sweetness on the tannins. Winemaking takes this wine through cement vats and terracotta jars. The fruit is certified biodynamic and organic.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Cabernet Franc

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## 2020 Duemani • SÌ

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**Rating: 91**

Drink Date: 2021 - 2024

Reviewed by: [Monica Larner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

The Duemani 2020 SÌ is a Syrah-based rosé that has been fermented in amphorae. The type of clay used here is white in color and comes from quarries in Trentino, in the far north of Italy. The tight density of the clay and long kiln baking times make these vessels anaerobic, almost like a stainless steel vat. As a result, this wine is sharp and pristine, with tight aromas of white cherry, cassis and crushed stone. There is a lot of energy and acidic nerve in this easy-drinking Tuscan rosé.

Producer: Duemani

From: Italy, Tuscany, Costa Toscana

Color: Rosé

Type: Table

Sweetness: Dry

Variety: Syrah

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## 2019 Duemani • Cabernet Franc Duemani

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**Rating: (94 - 97)**

Drink Date: 2023 - 2045

Reviewed by: [Monica Lerner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

The 2019 Cabernet Franc Duemani (an organic and biodynamic wine) was tasted in a preview capacity as an unfinished wine. What stands out most at this time is the enormous richness and concentration of the fruit. This is a characteristic of the vintage, although we can expect this wine to flesh out and loosen up as it gets closer to its commercial release next year. The grapes are fermented in cone-shaped vessels that enhance the extract during maceration. Fruit comes from 20-year-old vines. Dark black and purple fruits are followed by garden herb, dried mint and tarry spice. With that natural richness comes extra structure and power.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Cabernet Franc

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## 2019 Duemani • G. Punto

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**Rating: 95**

Drink Date: 2022 - 2035

Reviewed by: [Monica Lerner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

Only in its second vintage, the Duemani 2019 G. Punto (made with organic and biodynamic fruit) is an exciting expression of Grenache from Luca D'Attoma. Half of the fruit is fermented as whole cluster in terracotta orci made from Impruneta Tuscan red clay. The wine is aged in neural oak. The bouquet is fragrant and delicately perfumed with purple fruit, green curry leaf, rusty nail and a sweet touch of church incense. The wine's flavors are fresh and vertical with hints of freshly milled white peppercorn. This is an eccentric wine with a fully independent spirit.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Grenache

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## 2019 Duemani • Merlot Cabernet Franc Altrovino

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**Rating: (93 - 95)**

Drink Date: 2022 - 2035

Reviewed by: [Monica Lerner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

Tasted as an unfinished wine, the 2019 Merlot Cabernet Franc Altrovino is a blend that is assembled immediately after the harvest and fermented in cement and terracotta. Future vintages will probably see more terracotta, as winemaker Luca D'Attoma is moving in this direction, especially as this material will give the wine an edge when it comes to aging, he says. The bouquet delivers some minty tones and eucalyptus essence on top of dark cherry and blackberry. There is a lot of concentration and fruit weight in this bottle, with a blast of pretty freshness on the close. Altrovino should be released next spring.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Proprietary Blend

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## 2019 Duemani • Syrah Suisassi

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**Rating: (96 - 98)**

Drink Date: 2023 - 2043

Reviewed by: [Monica Lerner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

Tasted in a preview capacity, the Duemani 2019 Syrah Suisassi shows enormous potential, although this grape definitely requires more time to integrate. At this young stage, you really get a sense of the power and richness inherent to this growing season. Some 30% of the fruit is whole cluster and that obviously adds considerably to the ample fruit weight and texture displayed here. The tannins are shaping up nicely with lots of firmness, dimension and no evident astringency. This will be a Syrah to put at the back of your cellar. This is a knockout edition of Suisassi that we can look forward to when it is released next year.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Syrah

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## 2018 Duemani • Cabernet Franc Duemani

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**Rating: 96**

Drink Date: 2022 - 2040

Reviewed by: [Monica Larner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

An organic and biodynamic wine, the 2018 Cabernet Franc Duemani presents a thick and nearly impenetrable wall of dark fruit, pressed blackberry, spice, smoky tar and tobacco. This wine shows impeccable aromatic integration with the high notes and the baritone notes delivered in beautiful synchronization. This wine outpaced my initial expectations following my first tasting of this vintage from barrel. The tannins are integrated and there is a sweet, fruity note on the full-bodied close.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Cabernet Franc

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## 2018 Duemani • Syrah Suisassi

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**Rating: 96**

Drink Date: 2022 - 2040

Reviewed by: [Monica Larner](#)

Issue Date: 7th Oct 2021

Source: [October 2021 Week 1, The Wine Advocate](#)

One of the icons of the Tuscan coast, this wine is a pioneer in organic and biodynamic farming, especially in this neck of the woods. The Duemani 2018 Syrah Suisassi is beautifully generous and full-bodied. The wine delivers uninterrupted waves of black and purple fruit, all followed up by spice, baker's chocolate and softly cured tobacco. As is the case with Luca D'Attoma's Cabernet Franc Duemani that I also tasted as an unfinished wine, I am pleased to say that these final results more than delivered on my expectations. This is mostly thanks to the wine's balance and power.

Producer: Duemani

From: Italy, Tuscany, Toscana, Costa Toscana

Color: Red

Type: Table

Sweetness: Dry

Variety: Syrah

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